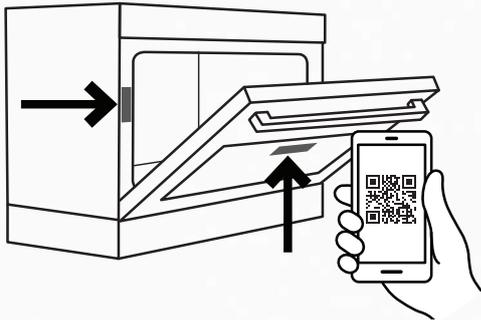


**Enjoy peace of mind.  
Register your appliance today.**

Stay updated on better living services, safety notices and shop for accessories.

**1. Open the camera app on your smartphone and point at the QR code to scan**

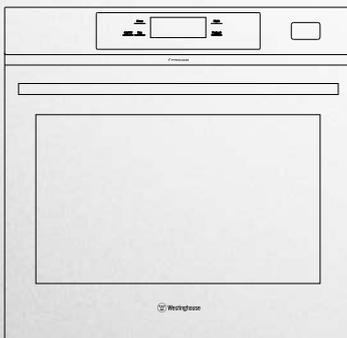
Product Registration QR code is located on the front of your appliance or inside the door rim\*.



**2. Tap the notification or link to open the registration form**

**3. Complete your details and enjoy peace of mind**

\*Exact location of QR code may vary depending on oven model



# **ELECTRIC BUILT-IN OVENS**

WVEP6918DD

# CONGRATULATIONS

Dear customer,

Congratulations and thank you for choosing our oven.

We are sure you will find it a pleasure to use. Before you use the oven, we recommend that you read through the relevant sections of this manual, which provides a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of Australian Standard AS/NZS 60335.2.6.

## Conditions of use

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments

**Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.**

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

### IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Westinghouse manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Westinghouse manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

# CONTENTS

- Important safety instructions.....3
- Installing your appliances.....5
- Product description .....7
- Before first use ..... 8
- Installing your oven accessories .....9
- Using your oven ..... 11
- Pyrolytic cleaning.....22
- Steam assisted cooking .....23
- Cooking guide .....27
- Dealing with cooking problems .....28
- Getting to know the oven .....29
- Care and cleaning ..... 30
- Tips and troubleshooting .....38
- Shortcuts..... 40
- Troubleshooting.....41
- Warranty.....43

Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



## WARNING

This symbol indicates information concerning your personal safety.



## CAUTION

This symbol indicates information on how to avoid damaging the appliance.



## IMPORTANT

This symbol indicates tips and information about use of the appliance.



## ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

# IMPORTANT SAFETY INSTRUCTIONS

Please read the user manual carefully and store in a handy place for later reference.



## IMPORTANT

Important – check for any damages or marks.

- If you find the oven is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.
- Discolouration of the enamel has no effect on the performance of the appliance.



## ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



## WARNING

These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

- An authorised person must install this appliance and carry out servicing. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the door handle.
- This appliance must be earthed.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- Do not modify this appliance.
- This appliance must not be used as a space heater.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl wrapped surfaces, use installation kit from vinyl wrap supplier.
- Ensure the appliance is switched off before cleaning or replacing parts. This can be done by switching off the appliance via the powerpoint or isolating switch (if available), or the switchboard.
- Do not use steam cleaners, as this may cause moisture build up.
- Switch the appliance off before removing the oven light glass for globe replacement.
- Do not open the oven door during steam cooking.
- Steam can be released. There is a risk of skin burns. There is a risk that steam causes moisture damage to cabinets.
- Allow the oven to cool down for 30 minutes before you drain the water tank in a steam oven. Scalding water may be released.
- Always keep the appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Care must be taken when wiping exposed stainless steel edges....they can be sharp!
- Do not spray flammable materials in or under the appliance, e.g. aerosols.
- Do not leave the grill on unattended.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the oven dish, grill dish and bake trays clean as any fat residue may catch fire.
- To avoid an accident, ensure that the oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass.
- Door glass that is damaged should be immediately replaced.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- Always use gloves when handling hot items inside the oven.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.
- New appliances can have an odour during the first operation. It is recommended to 'run in' the oven before you cook. Run the oven(s) at 180°C for 30 minutes and ensure the room is well ventilated.
- This appliance must not be installed behind a decorative door.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

## IMPORTANT SAFETY INSTRUCTIONS

### Cooktop only

- If the ceramic glass on cooktop is accidentally cracked, switch off the appliance to avoid the possibility of electric shock.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.



### CAUTION

Read the following carefully to avoid damage to the appliance.

- The grill door must be left fully open whilst grilling in a separate grill wall oven and a separate grill underbench oven.
- The grill tray must be fully inserted whilst grilling.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.
- Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.
- Do not use stainless steel cleaners, abrasive cleaners or harsh solvents to clean your stainless steel appliance.
- Do not line the bottom of the oven or grill with foil or cookware, it will damage the enamel.
- Do not use the base of the oven for cooking – it will damage the enamel.
- Do not put water directly into the hot appliance.
- Always clean the appliance immediately after any food spills.

### Cooktop only

- Do not allow pots to boil dry as damage to both pan and cooktop may result.
- Do not operate the cooktop for an extended period of time without a utensil on the hot plate.
- Do not allow large cookware to overhang onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Do not place heat resistant mats, wire mats or aluminium foil under pots or pans.
- Do not cook food directly on the ceramic glass surface.
- Do not use round bottom woks, wok stands or similar utensils that could lead to overheating of hotplates and possible damage to the cooking surface.
- Do not operate this appliance by means of an external timer or separate remote control system.
- Danger of fire: Do not store items on cooking surfaces.

*NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Centre. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.*

## INSTALLING YOUR APPLIANCE

### **WARNING**

To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

- This appliance must be installed by an authorised person according to all codes and regulations as stated in the local municipal building code and other relevant statutory regulations.
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door.
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS3000 wiring rules.
- Wiring should be protected against mechanical failure. Refer to AS/NZS3000 clauses 3.3.2.6, 3.9, 3.10
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- This range must be connected with cable of 75°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (Pass at  $0.01M\Omega$  AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

#### **For New Zealand Only**

The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

#### **Supply cord size required:**

WVEP6918DD-2.5mm<sup>2</sup>

*Note: Electrical connection is 230-240 volts AC 50Hz. Wiring minimum temperature rating 75°C.*

### **WARNING**

This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench and separate grill underbench ovens, and 4 screws for separate grill wall ovens. Remove the bottom door in separate grill wall ovens to provide access to the bottom 2 screwing points.
- For appliances fitted with a flexible supply cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer. It is recommended that this product is not installed in an unvented living space, particularly if that space incorporates sleeping quarters.
- If a powerpoint is fitted it must be accessible with the appliance installed, as the plug must be accessible after installation.
- This appliance must be mounted on a flat surface for the full width and depth of the product.
- To avoid overheating, the appliance must not be installed in a recess or cupboard behind a decorative door.

# INSTALLING YOUR APPLIANCE (CONTINUED)

## Cabinet construction for your appliance

For the best integration within a kitchen, install the appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts as shown in Fig. A. A recess of 20 mm is ideal.

With the exception of pyrolytic ovens, the appliance can also be installed using a proud fit to the surrounding cupboard as shown in Fig. B.

### CAUTION

The "Infill panel" MUST not exceed 100mm in length. This ensures a 16mm gap is maintained between the cabinet and oven side to prevent the cupboard overheating.

Fig. A

#### Flush Fit

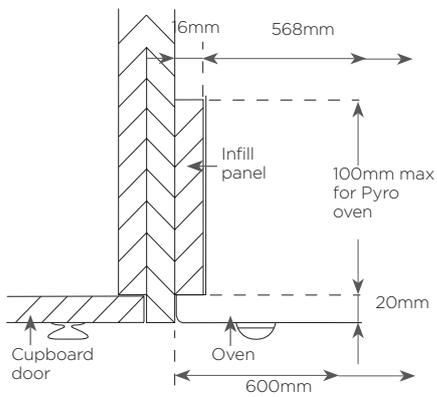
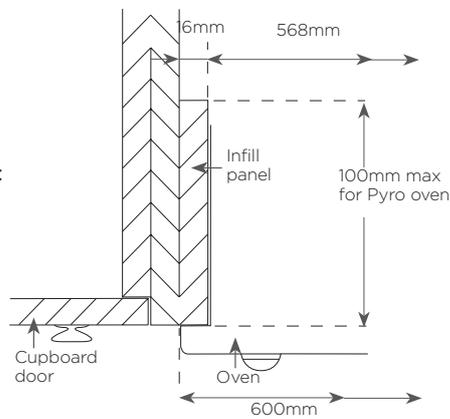


Fig. B

#### Proud Fit



## Pyrolytic underbench oven

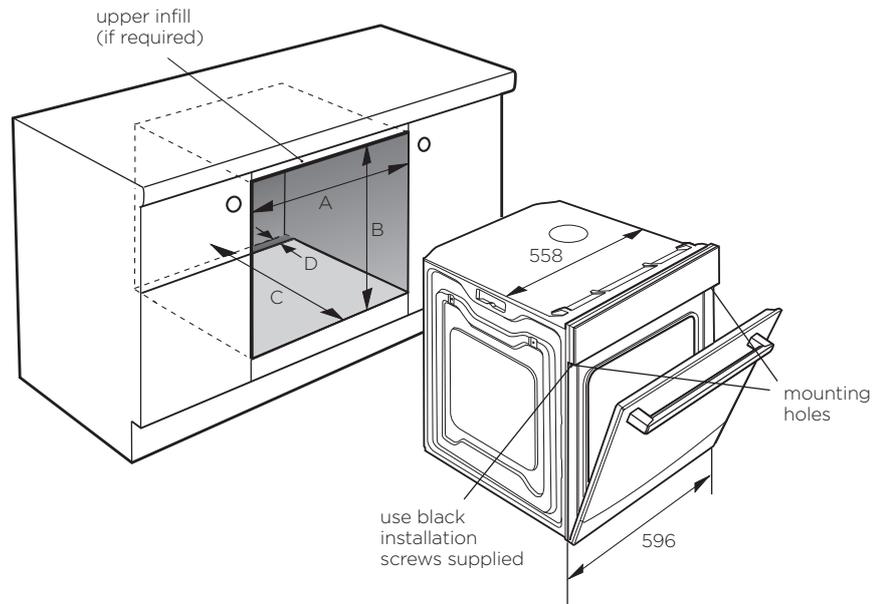
Your underbench oven looks best when the control panel is directly under the benchtop. An upper infill panel may have to be added if the cooktop placed over the oven is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

Power point connection for the WVEP6918 must be accessible with the appliance fully installed. If the supply cord is damaged it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

### CAUTION

NOTE: Dimension "D".

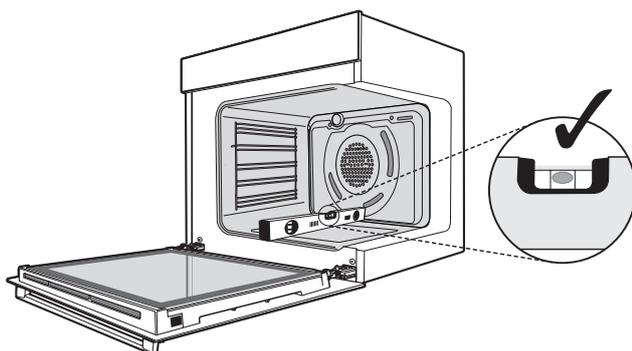
A requirement for all pyrolytic clean ovens - for proper ventilation there must be a gap at the bottom rear of the cabinet. This can be a full width opening 20mm deep.



	A	B	C	D
Flush fit	600	600	581min	20
Proud fit	565	590	560min	20

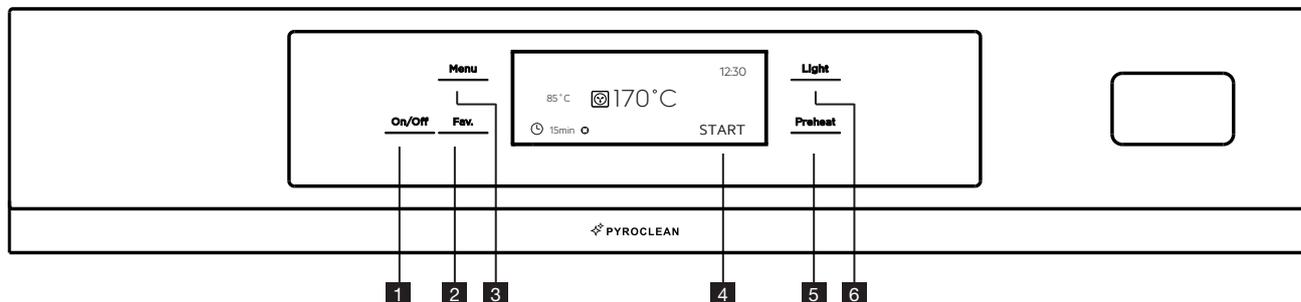
## Levelling oven

Place a level in the oven as below, making sure the level sits on the front and rear forms.

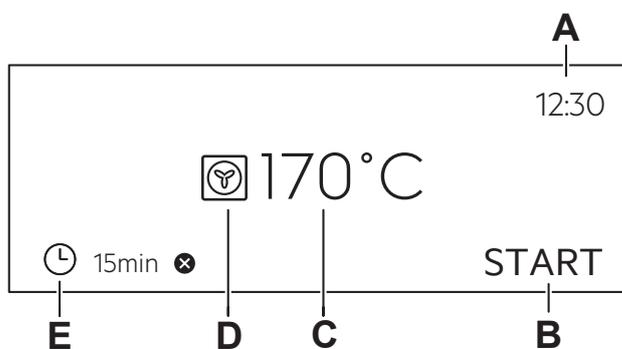


# PRODUCT DESCRIPTION

WVEP6918DD



- 1** On/off button (Press and hold)
- 2** Favourite button
- 3** Menu button
- 4** Touch screen display
- 5** Preheat button
- 6** Light button



The display with the maximum number of functions set.

- A. Time of day
- B. Start / stop
- C. Oven temperature
- D. Heating functions
- E. Timer

## BEFORE FIRST USE

### Preparing your appliance for the first time

- Please remove all internal boxes and bags from the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.



### CAUTION

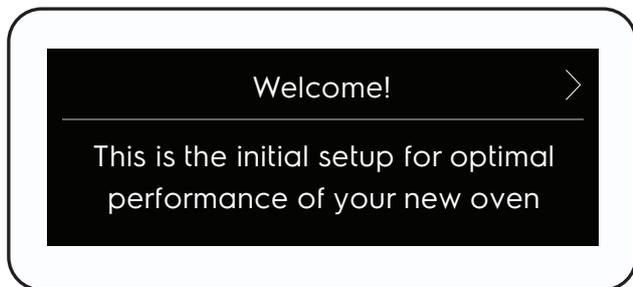
- Do not line the oven with foil as it will damage the enamel.
- New appliances can have an odour during first use. It is recommended to 'run in' the oven before cooking for the first time. Operate the oven(s), empty, at a temperature of 180°C for approximately 30 minutes. For appliances with a separate grill, run the grill on maximum for 15 minutes WITH GRILL DOOR OPEN. Please ensure that the room is well ventilated during this process.

### Setting the time of day

If you have purchased a model fitted with an electronic clock or programmable controller, you must set the time of day before you can operate your appliance.

#### WVEP6918 programmable controller

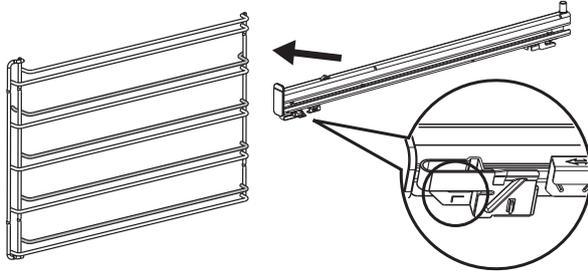
The first time you use your oven, there will be an initial set up required. Follow the steps as prompted in the display to select your preferred options.



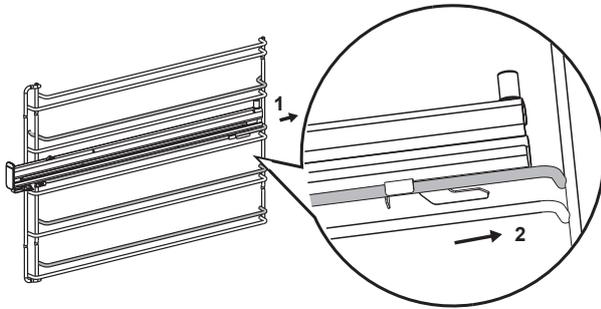
# INSTALLING YOUR OVEN ACCESSORIES

## Slides (Telescopic runners)

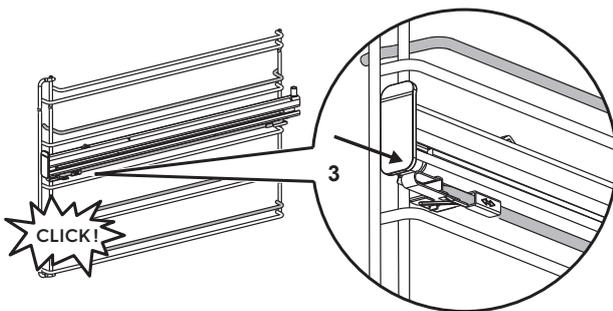
1. Obtain left hand side rack and left hand slide – see image to identify.



2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.

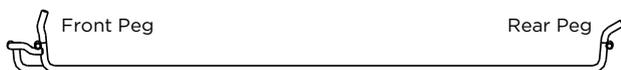


3. Push slide front clip over wire until secured

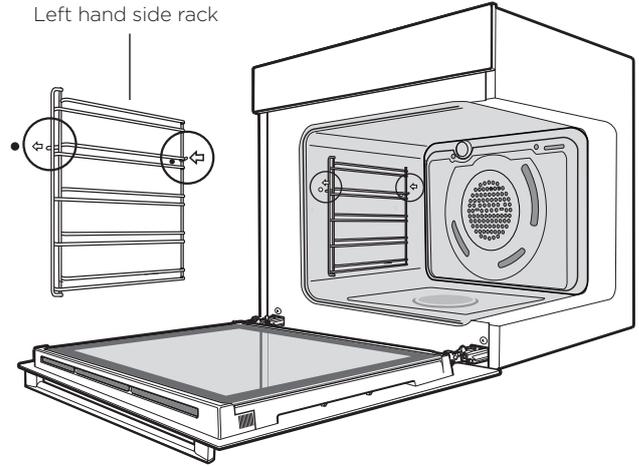


## Side racks

- The side racks attach to each side of your oven. There is a left hand and right hand version (see image below for details).
- Insert the rear peg into the rear access hole provided, ensuring that the peg is fully inserted.
- Then locate the front peg into the front access hole and push in firmly.



Left hand side rack



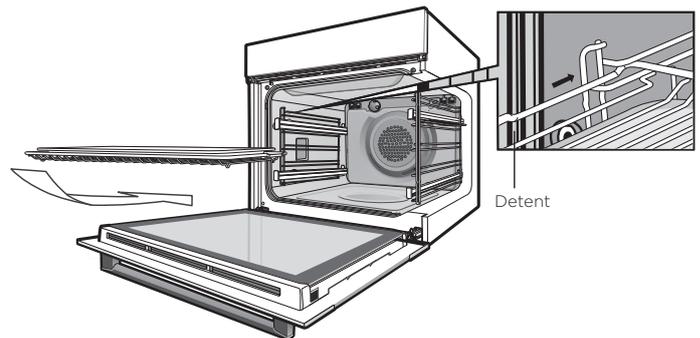
## Shelves and trays

The shelves are designed so that they have maximum extension but cannot be accidentally pulled right out.

To fit a shelf to side racks:

*NOTE: To Locate the rear edge of the shelves, the detents on the side wires should be towards the oven back wall. See image.*

1. Rest the rear edge of the shelf on the lower guide rail of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
2. With the front edge raised, begin to slide the shelf in between the guide rails of the side rack.
3. Once the detents have passed the front edge of the side rack, the shelf can be pushed fully in.

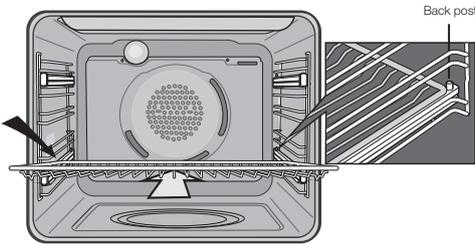


4. When fully inserted the shelf should not interfere with the closed oven door.

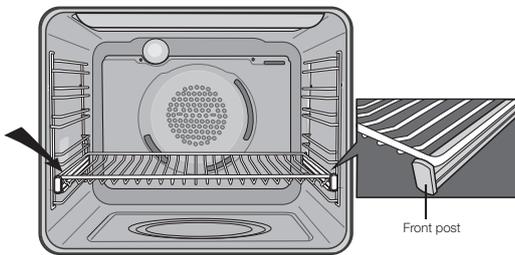
# INSTALLING YOUR OVEN ACCESSORIES

## To fit a shelf or tray to telescopic slides:

1. Push the shelf or tray along the top of the slide until it hits the back post.



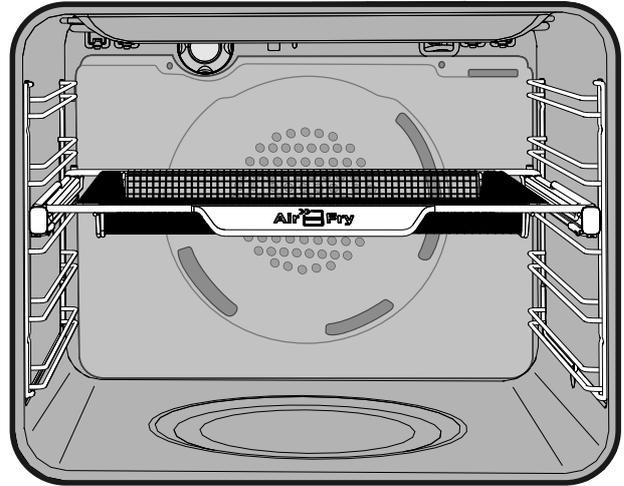
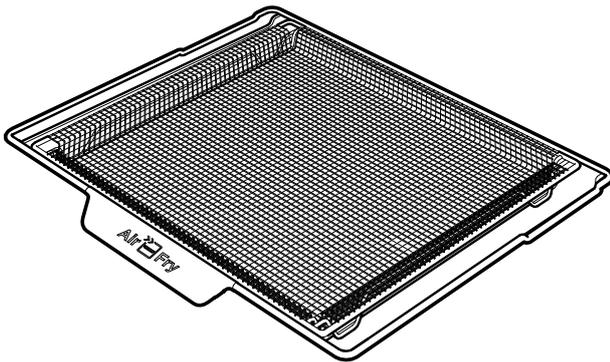
2. Drop the front of the shelf or tray onto the slide ensuring it sits behind the front post of the slide.



3. When fully inserted the shelf/tray should not interfere with the closed oven door.

## Air Fry

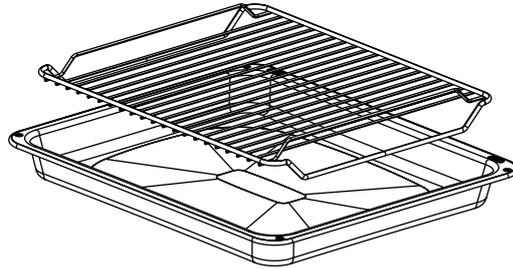
The Air Fryer can be placed onto slides or into side racks in the same manner as an oven shelf.



## Fitting grill dish and insert

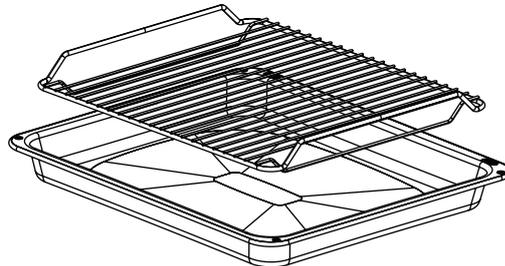
Your oven comes with a full width grill dish and a grill insert. The grill dish insert is designed with flexibility to adjust distance between the food and the grill element.

### Maximum grill power



Grill dish insert brings the food closer to the grill element. Suitable when maximum grill power is needed.

### Moderate grill power



Food sits further away from the grill element. Suitable when moderate grill power is needed.

## USING YOUR OVEN



### IMPORTANT

#### Cooling/Venting fan

This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door.

*NOTE: For selected models only. When setting delayed start, the cooling fan will operate as soon as the function is selected. This will minimise condensation build up in the appliance.*

#### Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking, steam may be produced and released when the door is opened. This is absolutely normal. When food is heated, it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure that the oven is pre-heated before placing food in the oven cavity. It is recommended that condensation is wiped away after each use of the oven.

#### The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour etc. which affects the way they transfer heat to the food.

- Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.
- To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- Always place dishes centrally on the shelf to ensure even browning.
- Single level cooking gives best results in conventional modes. If cooking on more than one level use a fan forced function.

oven temperature falls below the set temperature, the element switches on and the oven indicator light comes on again.



### CAUTION

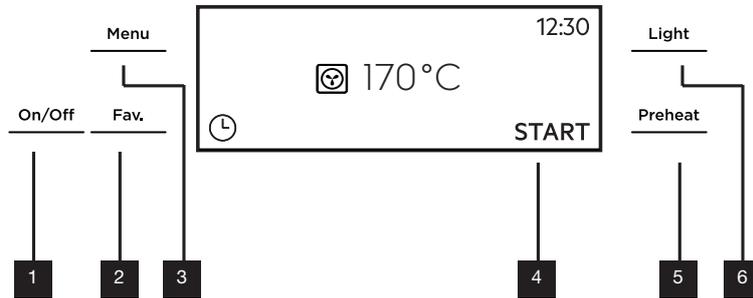
Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

*NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.*

#### Pre-heating your appliance

For best results when baking you must pre-heat the oven for 30 minutes. Pre-heat the grill for 3 minutes to obtain best results. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently. When baking bread or cakes, load the oven as quickly as possible after pre-heating and leave the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

## USING YOUR OVEN (CONTINUED)



<b>1</b>	On / Off	Press and hold to turn the oven on and off
<b>2</b>	Favourites	Lists the favourite settings
<b>3</b>	Menu	Lists the oven functions
<b>4</b>	Touch display	Shows the current settings of the oven
<b>5</b>	Preheat	To deactivate the Preheat function
<b>6</b>	Light	To turn the lamp on and off



### Press

Touch the surface with your fingertip



### Left/Right swipe

Slide fingertip over the surface



### Press and hold

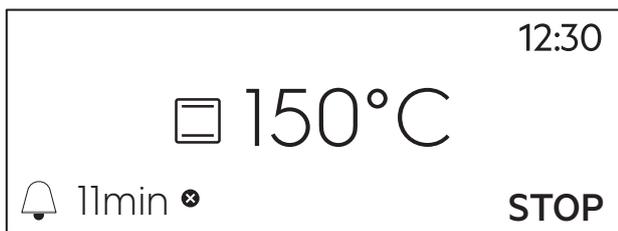
Touch the surface for 3 seconds



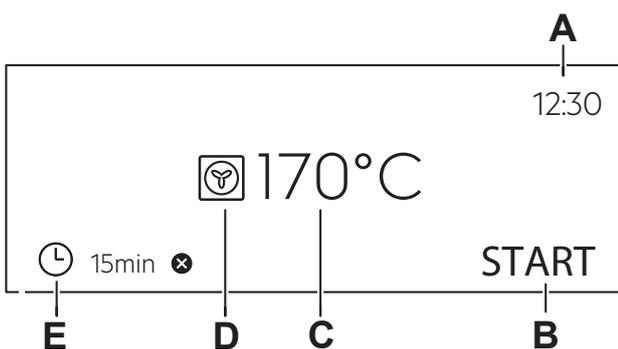
### How to turn the oven on and off



If you do not use the oven for 2 minutes, the display goes to standby.



When you cook, the display shows the set functions and other available options.



The display with the maximum number of functions set.

- A. Time of day
- B. Start / stop
- C. Oven temperature
- D. Heating functions
- E. Timer

### Display indicators

#### Basic indicators - to navigate on the display

OK	To confirm the selection / setting
<	To go one level back in the menu
↶	To undo the last action
☐	To turn the options on and off

#### Sound alarm function indicators - when the set time of cooking ends, the signal sounds

🔔	The function is on
🔔 STOP	The function is on. Cooking stops automatically
🔔 🚫	Sound alarm is off

#### Timer indicators

🕒	To set the function: delayed start
⊗	To cancel the setting

## USING YOUR OVEN (CONTINUED)



### Run in the empty oven before the first use.

1. Remove all accessories and removable shelf supports from the oven.
2. Set the temperature to 180°C for the function: Fan forced . Let the oven operate for 30 minutes.

The oven can emit an odour and smoke during burn off.

Make sure that the room is ventilated.



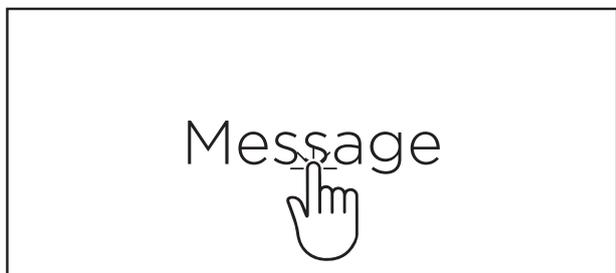
### WARNING

Refer to safety chapters

The touch screen display will display prompts or messages. It may be necessary to touch the 'X'



or the middle of the message to respond.



### How to set Heating Functions

1. Turn ON the oven. The display shows the default heating function.
2. Press the symbol of the heating function to enter the submenu.
3. Select the heating function and press: **OK**  
The display shows: temperature.
4. Set: temperature. Press: **OK**
5. Press: **START**.

**STOP** - press to turn off the heating function.

6. Turn OFF the oven.

### Take a shortcut!



### How to set Assisted Cooking

Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature.

For some of the dishes you can also cook with:

- Weight Automatic

The degree to which a dish is cooked:

- Rare or Less
- Medium
- Well done or More

1. Turn on the oven
2. Press: **Menu** Select: Assisted cooking.
3. Choose a dish or a food type.
4. Press: **START**

### Take a shortcut!



### How to set Clock functions

#### How to set the clock

1. Turn ON
2. Press Menu
3. Go to Settings
4. Press Setup
5. Select: Time of day
6. Set the time. Press: **OK**

#### How to set cooking time

1. Choose a heating function and set the temperature.
2. Press
3. Set the time. Press: **OK**

### Take a shortcut!



### How to choose end option

1. Press ⌚
2. Press ● ● ●
3. Select End action from timer
4. Press End action
5. Select preferred option
6. Press: **OK**. Repeat the action until the display shows the main screen.

### How to delay start of cooking

1. Set the heating function and the temperature.
2. Press ⌚
3. Set the cooking time.
4. Press ● ● ●
5. Press: Delayed start.
6. Choose the value.
7. Press: **OK**. Repeat the action until the display shows the main screen.

### How to extend cooking time

When 10% of cooking time is left and the food seems not to be ready, you can extend cooking time. You can also change the heating function.

Press **+1min** to extend the cooking time.

### How to change timer settings

1. Press ⌚
2. Press the timer value.
3. Press: **OK**

You can change the set time during cooking at any time.

### How to save Favourites

You can save your favourite settings, such as the heating function, the cooking time, the temperature or the cleaning function. You can save 3 favourite settings.

1. Turn on the oven.
2. Select the preferred setting.
3. Press: **Menu** Select: Favourites.
4. Select: Save current settings.

5. Press + to add the setting to the list of: Favourites. Press **OK**

↶ - press to reset the setting.

⊗ - press to cancel the setting.

### Function lock

This function prevents an accidental change of the heating function.

1. Turn on the oven.
2. Select a heating function.
3. **Fav., Preheat** - press and hold at the same time to turn on the function lock.

To turn off the function lock repeat step 3.

### Automatic switch off

For safety reasons the oven turns off after some time, if a heating function works and you do not change any settings.

 (°C)	 (h)
30 - 115	12.5
120 - 195	8.5
200 - 245	5.5
250 - maximum	3

The Automatic switch-off does not work with the functions: Light, End time, Slow Cooking.

### Cooling fan

When the oven operates, the cooling fan turns on automatically to keep the surfaces of the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down.

## USING YOUR OVEN (CONTINUED)

### Symbol

### Function description

#### Fan Forced



Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the 'Fan Forced' function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.

#### Bake



Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain set temperature. You can use the 'Bake' function for single shelf cooking, single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. This is a general function that can be used for most cooking.

#### Fan assist



Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time. You should only use a maximum of two shelves with 'Fan Assist Bake'.

Do not use the bottom shelf. If the two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.

#### Roast



The Roast function is designed for roasting meats, poultry and fish by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning.

 *NOTE: Your oven gives you the option to introduce steam into this cooking cycle.*

#### Base Heat



The 'Base Heat' function is specially designed for food that require extra browning such as the bases of pastries and pies. Heat comes from the element below the food. If you choose the default setting, the oven will heat up to 230°C in order to brown the food.

You should then lower the temperature as required. Cook in the lower half of the oven when you are using only one shelf.

#### Pizza



'Pizza' is a combination of 'Base Heat' and 'Fan Assist' and offers you the combined benefits of both functions. Heat switches between the element surrounding the fan and the clean heat element below the oven floor. The 'Pizza' function is ideal for foods that require cooking and browning on the base. It is for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

## Symbol

## Function description

### Rapid Heat



The 'Rapid Heat' function is ideal for cooking frozen precooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Heat comes from the element surrounding the fan as well as a smaller element above the food. Simply place the food in the oven straight from the freezer and heat. Cook in the upper half of the oven for best results.

### Maxi Grill



#### **Grill with the oven door closed.**

'Maxi Grill' direct radiant heat from two powerful upper elements onto the food. You can use 'Maxi Grill' function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

'Maxi Grill' allows you to take full advantage of the large grill dish area and will cook faster than the 'Grill' function. For best results it is recommended to preheat your grill for three minutes. This will help seal in the natural juices of steak, chops etc for a better flavour.

Place the grill shelf in position 4 with the grill dish below to catch any spills. 'Maxi Grill' has 2 temperature settings, 'LO' and 'HI'.

### Grill



The 'Grill' directs radiant heat from only one of the powerful upper elements onto the food. The 'Grill' function is used instead of 'Maxi Grill' when only half the amount of heat is needed. 'Grill' has 2 temperature settings, 'LO' and 'HI'.

#### **Grill with the oven door closed.**

### Fan & Grill



'Fan & Grill' offers you the benefits of both traditional bake and traditional grill functions. The grill element turns on and off to maintain set temperature while the fan circulates the heated oven air.

#### **Grill with the oven door closed.**

You can use 'Fan & Grill' for large cuts of meat, which gives you a result similar to 'roisserie' cooked meat. Place your food on the grill shelf in position 2 with the grill dish below to catch any spills. When using 'Fan & Grill' it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

### Easy Bake+Steam



Adding steam to your baking program can lift your baking skills to a whole new level.

Shelf guide: position 3.

### AirFry



Using the dedicated tray with this function delivers great tasting foods that are crisper with juicy centres. Shelf guide: AirFry Tray position 3 and catch tray position 1.

## USING YOUR OVEN (CONTINUED)

### Symbol

### Function description

#### Keep warm



The 'Keep Warm' function is a low temperature oven function designed to keep your food at a perfect eating temperature without cooking it further. Heat comes from the smaller elements above the food and is circulated by the fan. Use 'Keep Warm' to keep your food warm while you prepare the rest of the meal or afterwards while you wait for the late arrival.

*NOTE: After cooking, the oven retains enough heat to continue to cook food even if the elements are turned off. The 'Keep warm' function recognises this by giving you a warning message. If this happens the function will not start.*

#### Defrost



The 'Defrost' function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use 'defrost' to raise your yeast dough and to dry fruit, vegetables and herbs. The 'Defrost' function does not have a suggested temperature but uses the ambient heat in the oven cavity.

#### Dough proving



The Dough Proving function offers ideal humidity and heat which speeds up and improves the dough proving, prevents surface drying and keeps the dough elastic.

#### Slow cooking



The Slow Cooking function is great for gentle and slow cooking of lean and tender pieces of meat and fish.

#### Eco mode



Eco mode function is designed to save energy during cooking. The oven retains moisture in the cavity and runs in energy-saving mode

## Main menu

Press Menu

Menu item	Application
Assisted cooking	Lists automatic programmes.
Cleaning	Lists cleaning programmes.
Favourites	Lists the favourite settings.
Options	To set the oven configuration.
Settings	Setup To set the oven configuration
	Service Shows the software version and configuration

## Submenu for Pyrolytic Cleaning - Applicable to Pyrolytic models only

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

## Submenu for Options

Submenu	Application
Light	Turns the light on and off.
Child lock	Prevents accidental activation of the oven. When the option is on, the text "Child Lock" appears on the display when you turn on the oven. To enable the oven use, choose the code letters in the alphabetical order. When the Child Lock is on and the oven is turned off the oven door are locked.
Fast heat up	Shortens heat up time. It is available only for some of the oven functions.
Cleaning Reminder	Turns the reminder on and off.
Time indication	Turns the clock on and off.
Digital clock style	Changes the format of the displayed time indication.

## USING YOUR OVEN (CONTINUED)

### Submenu for Setup

Submenu	Application
Language	Sets the oven language.
Display brightness	Sets the display brightness.
Key tones	Turns the tone of the touch fields on and off. It is not possible to mute the tone for ①.
Buzzer volume	Sets the volume of key tones and signals.
Time of day	Sets the current time and date.

### Submenu for Service

Submenu	Application
Demo mode	Activation / deactivation code: 2468
Software version	Information about software version.
Reset all settings	Restores factory settings.

## Oven shelves



### IMPORTANT

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent the splattering of oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking things which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.
- Always remove unnecessary trays or dishes when roasting or baking.

Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook chips or vegetables.

It is not recommended to use more than 2 shelves at a time. When cooking with 2 shelves use an oven fan function.

### Roasting meat

- Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
- Use the grill/oven dish and grill insert. Place the meat on the insert.
- Do not pierce the meat, as this will allow juices to escape.
- When the meat is cooked, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved.

The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE °C	RESULT	MINUTES PER KG
Beef	200	Rare	35 - 40
		Medium	45 - 50
		Well done	55 - 60
Lamb	200	Medium	40
		Well done	60
Veal	180	Well done	60
Pork	200	Well done	60

### Roasting poultry and fish

- Place the poultry or fish in an oven set at a moderate temperature of 180°C.
- Place a layer of foil over the fish for about three quarters of the cooking time.

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE °C	MINUTES PER KG
Chicken	180	45 - 50
Duck	180 - 200	60 - 70
Turkey	180	40 - 45 (<10kg)
		35 - 40 (>10kg)
Fish	180	20

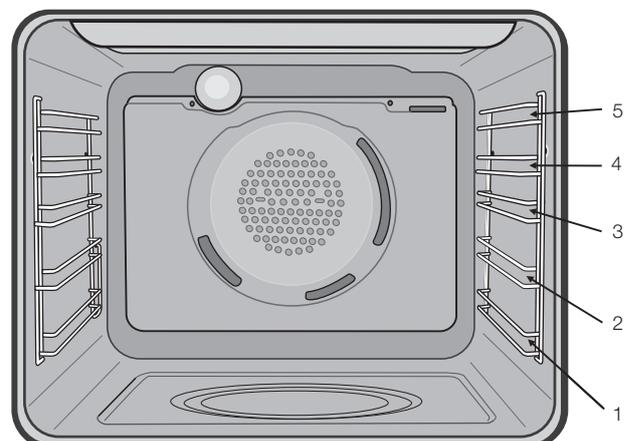
### Oven shelf location

The oven has 5 positions for shelves (as shown in the diagram below). To give maximum space above and below the shelves, load them in this way:

When cooking with 1 shelf, position at 1 or 2.

When cooking with 2 shelves, position them at 2 and 4.

For more detailed shelf locations. Refer to cooking tables for individual cooking functions.



# PYROLYTIC CLEANING

## Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.



### WARNING

#### During the Pyrolytic cleaning process the oven becomes extremely hot

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- Do not put water into the water tank during the cleaning procedure.
- To prevent damage, do not use acids, sprays or similar cleaning agents.



### CAUTION

#### During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (eg. bulky tea towels).

#### Do not use your oven to clean miscellaneous items (eg. cookware).

#### If you have a steam oven, do not cause the water tank to overflow during the cleaning cycle. This could damage the enamel.

#### Before carrying out the Pyrolytic function

- All accessories must be removed from the oven, including shelves, trays and side racks.

**Pyro proof models are designed for side racks and slides to remain during pyrolytic cycle but shelves and dishes must be removed.**

- Clean large deposits, spills or grease from the oven cavity.
- If you have a steam oven ensure the water tank is empty.
- Pyrolytic cleaning can release fumes that are not harmful to humans, including infants or persons with medical conditions, however you are strongly advised to provide good ventilation during and after each pyrolytic cleaning process.

- Unlike humans, some birds and reptiles can be extremely sensitive to the potential fumes emitted during the pyrolytic cleaning process. It is strongly advised to remove any pets (especially birds) from the vicinity of the appliance during and after each pyrolytic cleaning process.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all pyrolytic ovens when the pyrolytic self cleaning program is in operation.
- Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles. See section 'Cleaning the cavity well'.

#### Choose your Pyrolytic cleaning cycle from the following:

Submenu	Application
Quick	Duration: 1 hour 30 minutes
Normal	Duration: 2 hours
Intense	Duration: 2 hours 30 minutes

*NOTE: Duration includes heat-up time, excludes cool-down time.*

#### Light clean

This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

#### Medium clean

Use this as the regular cycle about once every 2-3 months.

#### Heavy clean

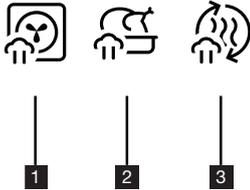
When the oven is very dirty it may need a longer cycle to clean it thoroughly. This cycle will clean the dirtiest of ovens.

Menu > Cleaning > Pyrolytic cleaning > Select cycle from sub menu.

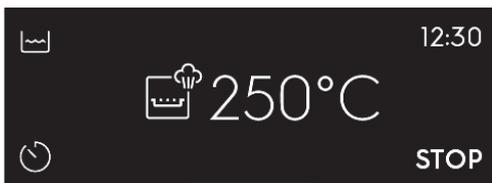
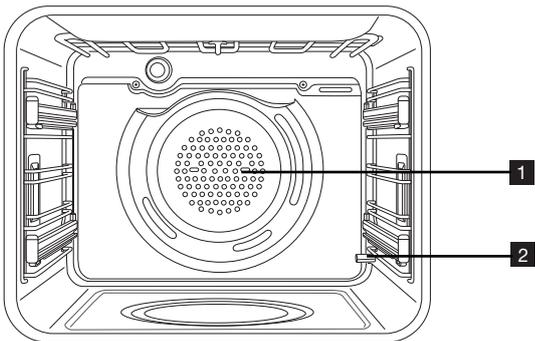
# STEAM ASSISTED COOKING

## Steam product description

### STEAM ASSIST



- 1** Easy Bake + Steam
- 2** Roast + Steam
- 3** Steam Reheat



### Water tank Level Indicator

- Tank empty.
- Water present.
- Tank full. Overfill alarm will sound.  
Press 'OK' to continue.

- 1** Steam outlet. This is where steam is injected into the oven, which is behind the fan cover.
- 2** Water overflow pipe / drain pipe. If the water tank is over filled, water will be dispensed into the oven from here. This is not a fault with the appliance. It prevents water spilling out of the water drawer which could create a hazard. If this occurs mop up the overflow with a clean cloth and continue with the cooking function.

## Cooking function steam assist

Steam comes from the outlet pipe and heat comes from the element surrounding the fan. This fan circulates the hot air and steam around the oven cavity so that you can put your food in different places in the oven. This combination of steam and hot air together cooks food with a tender interior and crisp exterior. Browning of meat or fish will be perfect with the best cooking result at the core. The shape will be always be preserved and evenly firm. Vegetables will benefit with a high retention of nutrients.

<p><b>Roast + Steam</b></p>	<p>The function is suitable for meat, poultry, oven dishes and casseroles. Thanks to the combination of steam and heat, meat gets a tender and juicy texture along with a crusty surface.</p>
<p><b>Easy Bake + Steam</b></p>	<p>Use this function to prepare bread and bread rolls with a very good professional-like result in terms of crispiness, colour and crust gloss.</p>
<p><b>Steam Reheat</b></p>	<p>Food reheating with steam prevents surface drying. Heat is distributed in a gentle and even way, which allows to recover taste and aroma of food as just prepared. This function can be used to reheat food directly on a plate. You can regenerate more than one plate at the same time, using different shelf positions.</p>

## STEAM ASSISTED COOKING (CONTINUED)

### Steam COOKING operation

The water drawer cover is in the control panel.



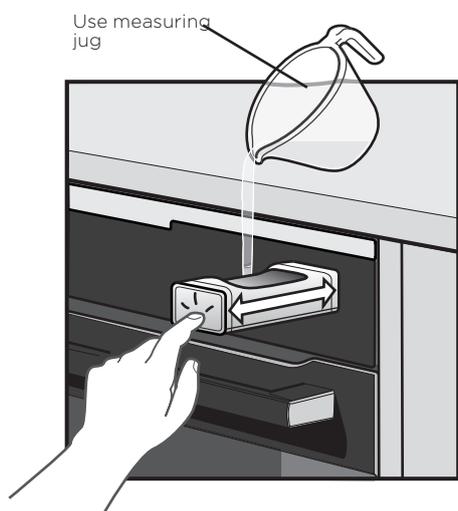
#### WARNING

Use only cold tap water. Do not use filtered (de-mineralised) or distilled water. Do not use other liquids. Do not put flammable or alcoholic liquids into the water drawer.



#### WARNING

The steam is not visible inside the oven but it is there. Opening the oven door to place, remove or inspect food will release it. Stand back when opening the door to avoid the risk of burns.



1. Press the cover of the water drawer to open it.
2. Fill the water drawer with cold water to the maximum level (around 950ml) until the signal sounds or the display shows the message. Do not fill the water drawer over its maximum capacity. If the tank is overfilled, the excess will flow in to the oven. This prevents leakage onto cabinets and is not a fault. Sponge up overflows if they occur.
3. Push the water drawer to its initial position.
4. Turn on the appliance.
5. Select steam heating function from STEAM ASSIST sub menu and set the temperature.
6. If necessary, set the function: Duration or: End Time

The steam appears after approximately 2 minutes. When the appliance reaches the set temperature, the signal sounds. When the water drawer is running out of water, the signal sounds and the water drawer needs to be refilled to continue the steam cooking as described above.

The signal sounds at the end of the cooking time.

7. Turn off the appliance.
8. Empty the water tank after the steam cooking is completed.

### steam maintenance

Go to Menu / Steam Maintenance / Tank emptying.



#### CAUTION

**The appliance is hot. There is a risk of burns.**

9. After Steam Cooking steam can condensate on the bottom of the cavity. Always dry the bottom of the cavity when the appliance is cool.

Let the appliance dry fully with the door open. To speed up the drying you can close the door and heat up the appliance with function: Fan Forced at temperature 150° C for approximately 15 minutes.



#### WARNING

**Water in the tank can still be hot. Wait until the appliance is cool before the water tank is drained.**

**Do not use the drained water to fill the water tank again.**

Every dish in this submenu has a proposed function and temperature.

Those parameters can be adjusted manually according to the user's preference.

For some of the dishes You can also choose way of cooking:

- Manual

The level to which a dish is cooked:

- Rare
- Medium
- Well Done

Note: to obtain a perfect result when you cook something from frozen with your AirFry tray, insert a timer after the oven reached temperature and the tray is inserted. To verify which timer setting is optimal

for the recipe, consult the dedicated table in the paragraphs below. steam service functions

Menu > Cleaning > Steam maintenance

Submenu	Application
Descaling	Procedure for cleaning the steam generation circuit from residual limestone.
Rinsing	Procedure for rinsing and cleaning the steam generation circuit after frequent use of the steam functions.
Tank emptying	Procedure for removing the residual water from the water drawer after use of the steam functions.

## Descaling Function

Before you start:

- Turn off the oven and wait until it is cold
- Empty the water drawer (use tank empty function)

Duration of the first part: around 100 minutes

1. Select Menu/Cleaning/Descaling
2. Place the deep pan on the oven base
3. Fill the drawer with 250ml of descaling agent
4. Fill the remaining part with 700 ml of water, until signal sound or display shows the message
5. Launch the function
6. After the first part is over, empty the deep pan and put it back on the oven base

Duration of the second part: approx 35min

7. Fill the remaining part of the water drawer with water to the maximum level until the signal sounds or the display shows a message.
8. When the function ends, remove the deep pan.

**i** When this function works, the light is off.

When descaling ends:

- Turn off the oven.

- When the oven is cold, dry the cavity with a soft cloth.
- Leave the oven door open and wait until the cavity is dry.

**i** if the procedure is not completed correctly, the display prompts to repeat the procedure.

## Descaling reminder

There are two reminders which prompt you to descale the oven. You cannot disable the descaling reminder.

Type	Description
Soft reminder	Recommends you descale the oven
Hard reminder	Obligates you to descale the oven. If you do not descale the oven when the hard reminder is on, the steam functions are disabled.

## Rinsing

Before you start:

- Turn off the oven and wait until it is cold
1. Place the deep pan on the base of the oven.
  2. Fill the water drawer with water to the maximum level until the signal sounds or the display shows a message.
  3. Select: Menu / Cleaning / Rinsing.  
Duration: approx 30 min
  4. Turn on the function and follow the instruction on the display.
  5. When the function ends, remove the deep pan.

**i** When this function works, the lamp is off.

## STEAM ASSISTED COOKING (CONTINUED)

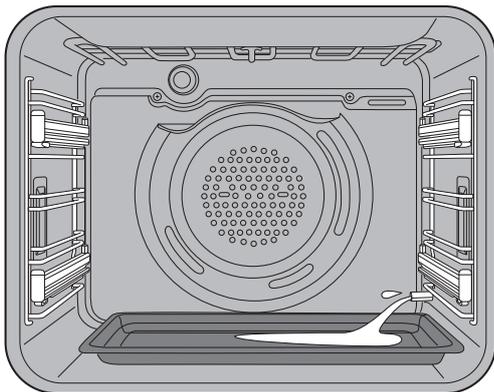
### Tank Emptying

Use this function after cooking with a steam heating function to remove the residual water from the water drawer.

Before you start:

- Turn off the oven and wait until it is cold
1. Place the deep pan on the base of the oven.
  2. Select: Menu / Steam maintenance / Tank emptying.  
Duration: 6 minutes
  3. Turn on the function and follow the instruction on the display.
  4. When the function ends, remove the deep pan.

**i** When this function works, the lamp is off.



Always remove tray for normal cooking or enamel damage may occur.

Any residual water on the cavity should be cleaned off with a dry cloth to avoid staining of the enamel. If there is a stain on the cavity, it can be removed by placing paper towel soaked in vinegar solution on the stain. (Equal parts of water/white vinegar solution).

### Water hardness

#### How to set water hardness:

When the oven is first turned ON, the water hardness level needs to be set. The default value in your controller is 4. To lower or increase your water hardness value, follow below procedure.

1. Go to menu.
2. Press: Settings
3. Press: Set up
4. Select water hardness value using the table below as a guide.

Contact your water supplier to check the water hardness level in your area if you are unsure.

The table below shows water hardness range (dH) with the corresponding level of calcium deposit and the water classification. Adjust the water hardness level according to the table.

Water hardness		Calcium deposit (mmol/l)	Calcium deposit (mg/l)	Water classification
Level	dH			
1	0-7	0-1.3	0-50	soft
2	8-14	1.4-2.5	51-100	moderately hard
3	15-21	2.6-3.8	101-150	hard
4	≥22	≥3.9	≥151	very hard

When the tap water hardness level is 4, fill the water drawer with still bottled water.

## COOKING GUIDE

Recipe	Function	Shelf position	Temp (C)	Preheat	Cooking time (min excluding preheat)	Size/portion	Accessory
Chicken nuggets	AirFry	3	220	Y	15-25	600g	AirFry Tray
Croquettes	AirFry	3	220	Y	15-25	450g	AirFry Tray
Crumbed fish	AirFry	3	220	Y	15-25	6pcs	AirFry Tray
Chicken schnitzel	AirFry	3	230	Y	15-20	6pcs	AirFry Tray
French fries	AirFry	3	220	Y	25-30	1kg	AirFry Tray
Frozen croissant	AirFry	2	170	Y	30-40	6	Grid and baking paper
Bread	Reheating	2	130	N	20-25	700g	AirFry Tray
Focaccia	Reheating	2	130	N	20-25	3-4 portions	Tray
Casserole	Reheating	2	130	N	20-30	2-3 portions	Round glass pyrex
Side dishes	Reheating	2	130	N	15-20	2-3 portions	Plate
Fish	Reheating	2	130	N	15-25	Fillet or whole	Round glass pyrex
Meat	Reheating	2	140	Y	20-25	Chicken, pork, beef	Round glass pyrex
Whole Chicken	Roast + Steam	2	230	N	55-65	1.2 kg	Grid/tray
Spare ribs	Roast + Steam	2	130	N	10 mins grill at 230°C	2 racks	Grid/tray
Whole fish	Roast + Steam	2	180-190	N	25-30	2 fish, 700g each	Tray
Potato gratin	Roast + Steam	2	160	N	60-80	1	Pyrex glass round 21cm
Lasagna	Roast + Steam	2	180	N	45-60	1	Pyrex squared 35 x 24 x 6cm
White bread	Easy Bake + Steam	2	180	N	50-65	750g	Tray
Bread rolls	Easy Bake + Steam	2	200	N	30-40	9	Tray
Gluten free bread	Easy Bake + Steam	2	200	N	50-65	1	Tin cake mould
Apple pie	Easy Bake + Steam	2	160	N	90-110	1	Round tin 21cm
Focaccia	Easy Bake + Steam	2	200-210	N	25-35	1	Tray
Biscuits	Easy Bake + Steam	2	160-170	N	20-40	20	Tray

\*count shelf from the bottom up

## DEALING WITH COOKING PROBLEMS

PROBLEM	CAUSES	REMEDY
Uneven cooking	<ul style="list-style-type: none"> <li>• Incorrect shelf position</li> <li>• Oven tray too large</li> <li>• Trays not centralised</li> <li>• Air flow in oven uneven</li> <li>• Grill dish affecting thermostat</li> </ul>	<ul style="list-style-type: none"> <li>• Select shelf suitable for cooking function. See cooking function tables in cooking guide</li> <li>• Experiment with other trays or dishes</li> <li>• Centre trays</li> <li>• Rotate food during cooking</li> <li>• Remove grill dish from oven on bake modes</li> </ul>
Baked products too brown on top	<ul style="list-style-type: none"> <li>• Oven not preheated</li> <li>• Baking tins too large for the recipe</li> <li>• Baking tins not evenly spaced</li> <li>• Products not evenly sized or spaced on trays</li> <li>• Baking temperature too high</li> </ul>	<ul style="list-style-type: none"> <li>• Preheat oven</li> <li>• Use correct size tins</li> <li>• Stagger baking tins at least 3cm between tins and oven walls</li> <li>• Make into same size and shape, and spread evenly over trays</li> <li>• Lower the temperature</li> </ul>
Baked products too brown on bottom	<ul style="list-style-type: none"> <li>• Baking tins too large for the recipe</li> <li>• Baking tins are a dark metal or glass</li> <li>• Food too low in the oven</li> <li>• Oven door opened too frequently during baking</li> <li>• Baking temperature too high</li> <li>• Grill dish affecting thermostat</li> </ul>	<ul style="list-style-type: none"> <li>• Use correct size tins</li> <li>• Change to shiny, light tins or lower the temp by 10°C</li> <li>• Cook one shelf higher</li> <li>• Don't open the door until at least half the cooking time has passed</li> <li>• Lower the temperature</li> <li>• Remove grill dish from oven on bake modes</li> </ul>
Cakes have a cracked thin crust	<ul style="list-style-type: none"> <li>• Baking temperature too high</li> <li>• Food too high in oven</li> <li>• Cake batter over mixed</li> <li>• Pan too deep</li> <li>• Baking pans dark</li> </ul>	<ul style="list-style-type: none"> <li>• Lower the temperature</li> <li>• Cook one shelf lower</li> <li>• Mix just long enough to combine ingredients</li> <li>• Check size of pan</li> <li>• Change to shiny pans</li> </ul>
Baked products are pale, flat and undercooked	<ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Food too low in oven</li> <li>• Baking time too short</li> <li>• Incorrect size tin</li> </ul>	<ul style="list-style-type: none"> <li>• Raise the temperature</li> <li>• Cook one shelf higher</li> <li>• Increase the cooking time</li> <li>• Use the correct size tin</li> </ul>
Cakes fallen in the centre	<ul style="list-style-type: none"> <li>• Baking temperature too low</li> <li>• Baking time too short</li> <li>• Proportions of ingredients incorrect</li> <li>• Door opened too early in baking</li> </ul>	<ul style="list-style-type: none"> <li>• Raise the temperature</li> <li>• Increase the cooking time</li> <li>• Check recipe</li> <li>• Do not open door until the last quarter of cooking time</li> </ul>
Roast meat, potatoes not browning in fan oven	<ul style="list-style-type: none"> <li>• Poor air circulation</li> <li>• Grill dish affecting thermostat</li> <li>• Juices running out of meat</li> </ul>	<ul style="list-style-type: none"> <li>• Elevate food onto a rack to allow air circulation</li> <li>• Remove grill dish from oven on bake modes</li> <li>• Do not pierce meat with a fork</li> </ul>
Grilled meats outside is overcooked and centre is raw		<ul style="list-style-type: none"> <li>• Grill at lower insert position</li> </ul>
Grilled chops and steaks curling		<ul style="list-style-type: none"> <li>• Cut into fat every 2cm</li> </ul>
The steam cooking does not operate	<ul style="list-style-type: none"> <li>• There is no water in the tank</li> <li>• Limescale is obstructing the hole</li> </ul>	<ul style="list-style-type: none"> <li>• Fill the water tank</li> <li>• Check the steam outlet opening and remove the lime</li> </ul>
It takes more than three minutes to empty the water tank or the water tank leaks from the steam outlet	<ul style="list-style-type: none"> <li>• There are lime deposits in the appliance</li> </ul>	<ul style="list-style-type: none"> <li>• Check the water tank and refer to the chapter on Cleaning the water tank</li> </ul>
Steam and condensation settle on the food and in the appliance	<ul style="list-style-type: none"> <li>• The dish has been left in the oven for too long</li> </ul>	<ul style="list-style-type: none"> <li>• Do not keep the dishes in the appliance for longer than 15-20 minutes after the cooking ends</li> </ul>

## GETTING TO KNOW THE OVEN

### Get to know the oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking.

#### 'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80mL) full-cream milk

#### Method:

Butter base and sides of 2, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.

Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in the centre position of oven.

Cream softened butter and sugar until light in colour.

Add vanilla essence.

Then add eggs one at a time, beating well after each addition.

Sift flour and salt into the mixture and beat until well combined.

Add milk and beat or stir to combine.

Spoon mixture equally between prepared cake pans.

Bake in preheated oven, middle shelf for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.

Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans.  
Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

*NOTE: If desired substitute butter for either margarine or olive oil spread. Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.*

## CARE AND CLEANING



### WARNING

Ensure the oven is electrically isolated before cleaning. This can be done by switching off the appliance via the powerpoint or isolating switch (if available), or the switchboard.

Do not use steam cleaners, as this may cause moisture build up.



### CAUTION

Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.

### Enamel

Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.

*NOTE: You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully.*



### CAUTION

Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.

Do not line the bottom of the oven or grill with foil or cookware.

### Stainless steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.



### WARNING

Care must be taken when wiping exposed stainless steel edges...they can be sharp!



### CAUTION

The oven door and control panel are decorated with a special stainless steel that resists finger marks and should only be cleaned with warm water and a mild detergent. DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.

*NOTE: Make sure you follow the polish or brushing lines in the steel.*

### Glass

Glass surfaces on doors and control panels are best cleaned immediately after soiling. A damp cloth may help remove baked on food deposits. Oven cleaners can be used to remove stubborn marks and stains.



### WARNING

The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass. Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.

Door glass that is damaged should be immediately replaced.



### CAUTION

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

### Oven



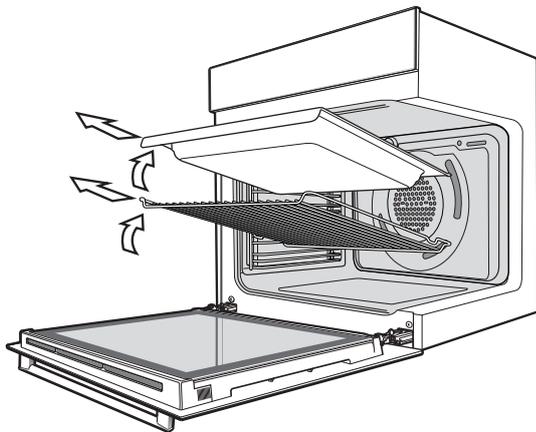
### WARNING

Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans. Keep the oven dish, baking trays, grill dish and grill dish insert clean, as any fat deposits may catch fire. Wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove. The upper element can be released to assist in cleaning.

### Cleaning your oven accessories

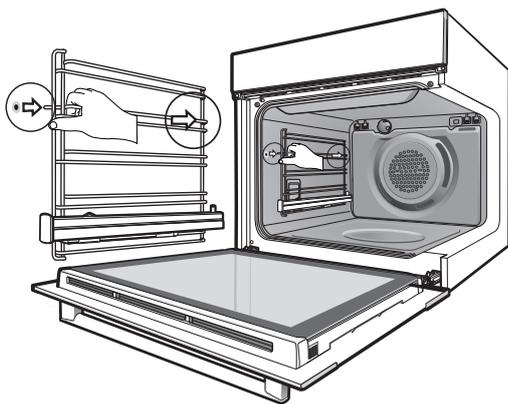
Removing the trays and shelves from your appliance

- Slide the dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift the dish and shelves clear.
- Wash the dish, insert and shelves in hot soapy water.
- Reverse the above steps to put the grill tray and shelves back again.
- Ensure that they are placed between the 2 support wires.



### Removing the side racks

1. Grasp the middle wire at the front.
2. Pull firmly inwards while pushing back.



### Slides (Telescopic runners) (For applicable models only)

- Do not subject slides to temperatures greater than 300°C.
- Do not place slides in a dishwasher
- Do not use a knife or sharp object to clean slides.
- Do not add oil or any other lubricant to slides.

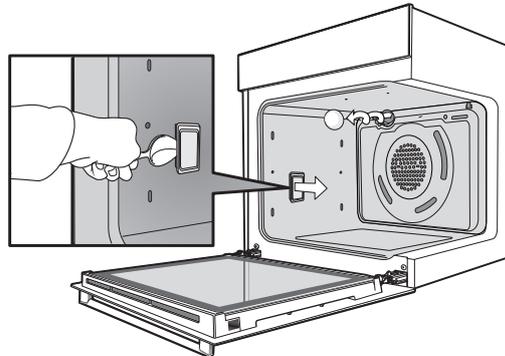
### Removing and replacing the oven back light and side light (where fitted)

- Turn oven light glass anticlockwise to remove it for globe replacement.
- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.
- A special high temperature resistant globe should be used. This can be purchased from Electrolux Customer Care Centre.

*NOTE: Light globes are not covered by warranty*

### **WARNING**

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.



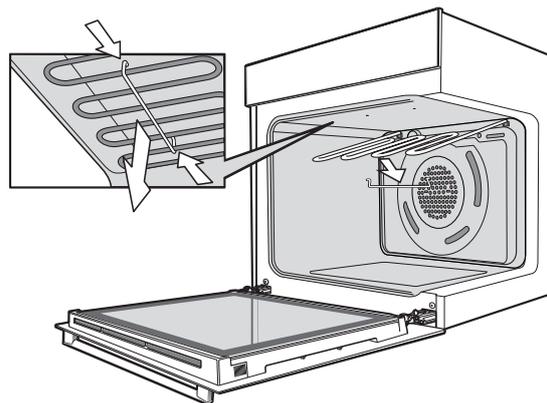
### Releasing the grill element

### **WARNING**

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

Retaining wire models - The upper grill element is secured with a hanger clip which can be removed to help clean the oven cavity ceiling. To remove the hanging clip push the sides of the clip in the direction of the arrows. After cleaning, raise the grill element and secure clip back into position.

*NOTE: Diagram shows a grill in oven model. The procedure is the same for separate grill models which use the same hanger clip in the grill compartment.*



Rotating latch models - rotate latch 180 degrees and the grill element will drop down freely. After cleaning, raise the grill element and secure by rotating the latch back 180 degrees.

## CARE AND CLEANING (CONTINUED)

### Cleaning the quad glazed oven door (on selected models)



#### CAUTION

Do not lift the door by the handle. Rough handling will cause glass to break.

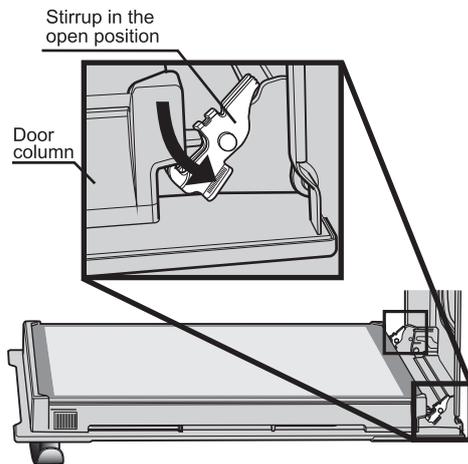
### Removing the oven door



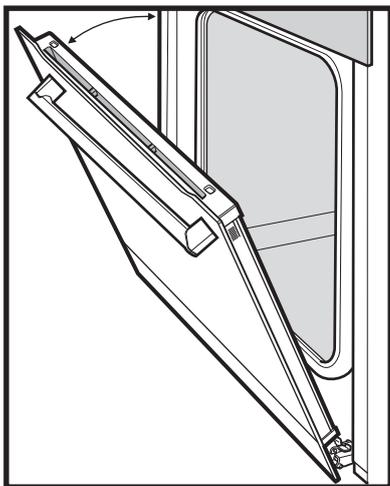
#### IMPORTANT

Your oven is equipped with a door that can be disassembled in order to clean all the panes of glass. Remove the door before cleaning.

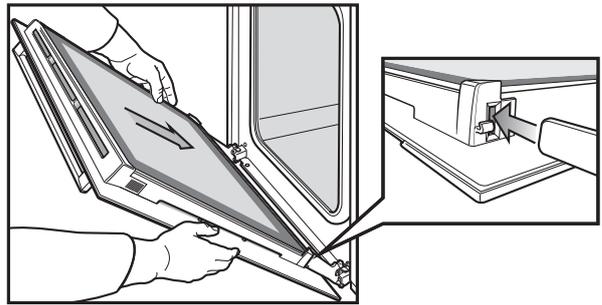
- Open the door fully to access the hinges then rotate the 'stirrups' (highlighted in the image) on both hinges fully to open position.



- Slowly close the oven door until it stops against the 'stirrups' (about 30°).



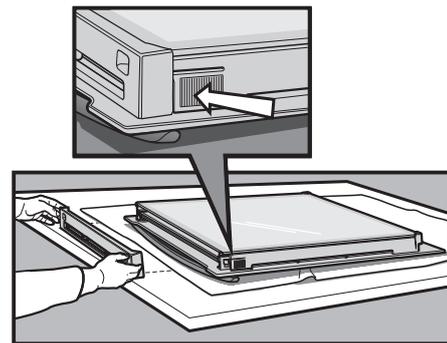
- Hold the oven door with a hand each side and remove it from the oven by pulling it towards you.



- Lay the oven door with the outer side facing downwards on something soft and flat (for example a blanket on a kitchen table) to prevent scratches.

### Removing oven door top trim

- Hold the embossed sections of the door columns at each end and press inwards to release the clips. Remove the upper door trim by pulling it towards you.



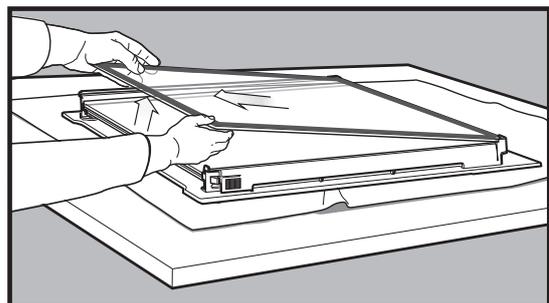
### Removing the door glass panels



#### CAUTION

Rough handling, especially around the edges can cause the glass to break.

- Lift the black bordered glass panel out of the guide and place on something soft and flat to prevent scratches.
- Repeat this for the smaller clear glass panels.
- When removing panel 3, ensure that the two rubber spacers are removed before cleaning. Do not misplace them!



## Cleaning the door glass panels



### CAUTION

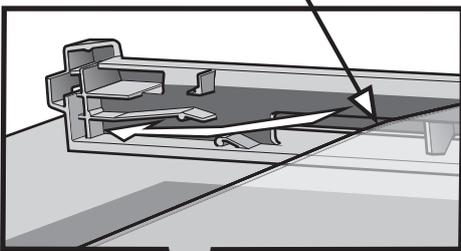
Do not use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

## Re-assembling the quad glazed oven door (on selected models)

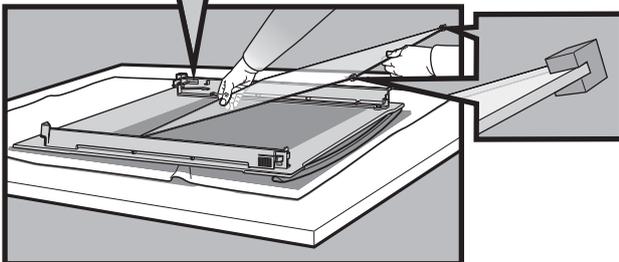
### Re-assembling the door glass panels

- Assemble the silicone spacers to the upper corners of one of the clear glass panels. Position the panel into the lower position of the door, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

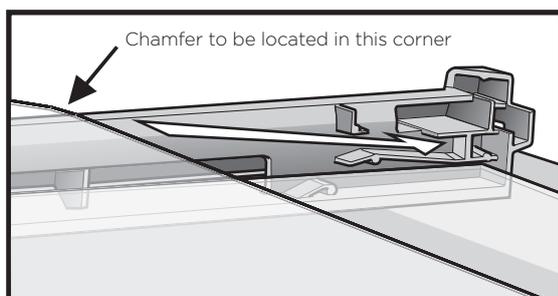
Chamfer to be located in this corner



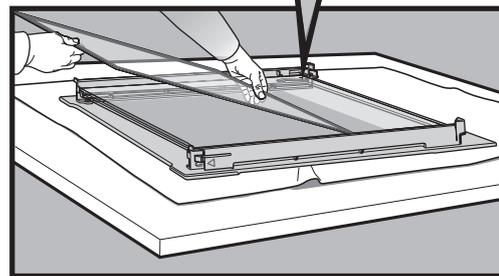
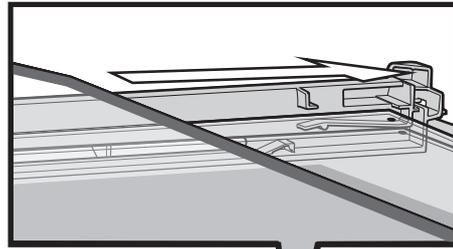
Silicone spacers



- Insert the remaining smaller clear glass panel into the middle position, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

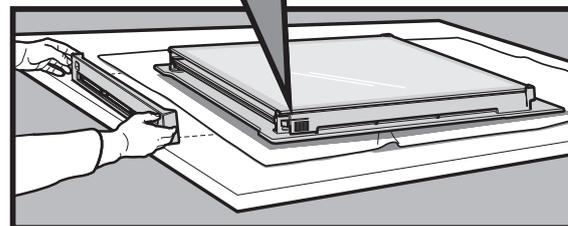
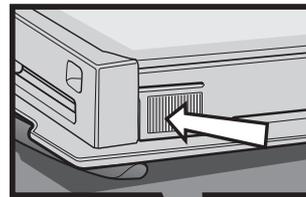


- Insert the black bordered glass panel into the upper position, ensuring the painted surface is facing the downside as per the image below.



### Replacing the top door trim

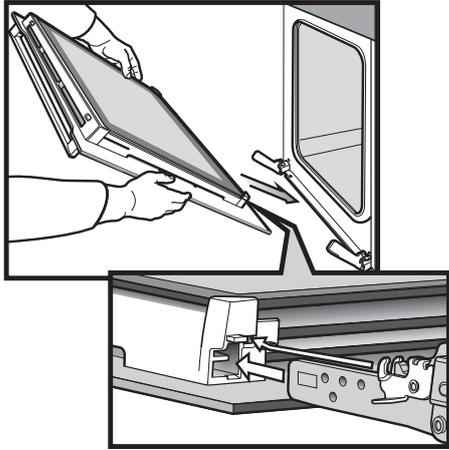
- Hold the top door trim at each side and position it to the inside edge of the glass.
- Push the trim down with its top edge over the glass panel until the clip snap in on each side of the trim.
- Push the middle of the trim down to ensure it is straight and firm against the glass panel.



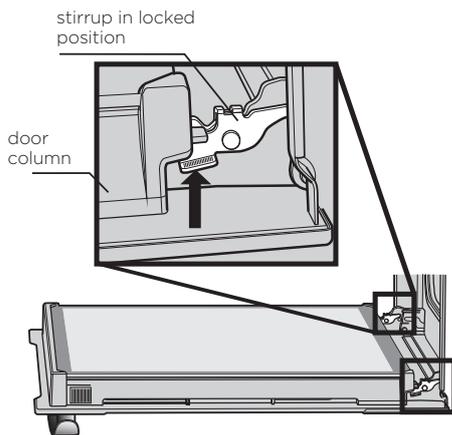
### Fitting the oven door

- Take hold of the oven door with a hand on each side and with the door at an angle of 30°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.

## CARE AND CLEANING (CONTINUED)



- Open the door fully to access the hinges.
- Rotate the 'stirrups' (see the image below) until they lock into the hook. The oven door may now be closed.

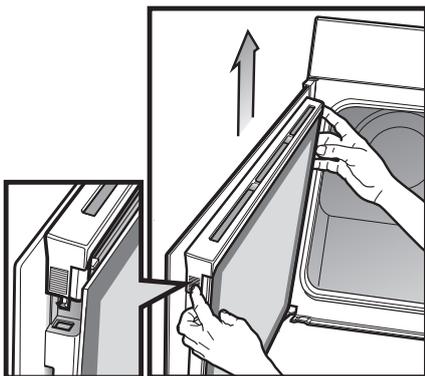


### Cleaning the side open door (on selected models)

Side open door models have been designed to allow for the inner glass panels to be removed for cleaning.

### Removing side open door top trim

Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Then remove the door trim by lifting it upwards.



### CAUTION

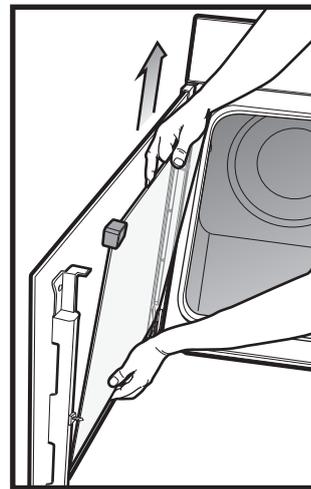
Do not lift the door by the handle. Rough handling will cause glass to break.

### Removing the door glass panels

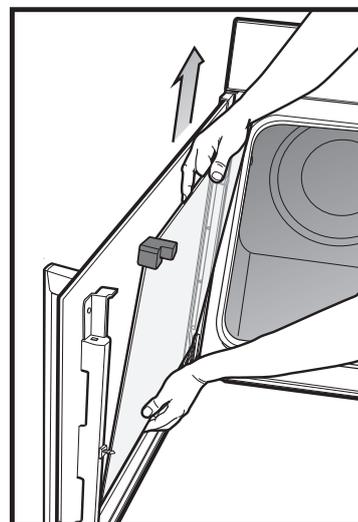
### CAUTION

Rough handling, especially around the edges can cause the glass to break.

- Take hold of the black bordered glass panel with a hand on its upper and lower edge. Lift and rotate the glass around the retainer to remove it from the guide.
- Repeat this for the smaller clear glass panel (when fitted).



- Take hold of the smaller clear glass panel (when fitted) with a hand on its upper and lower edge. Lift the glass to remove it from the retainer.
- The rubber moulding on the upper corner of the small clear glass panel may be removed. Please take care that it is not misplaced.



### Cleaning the door glass panels



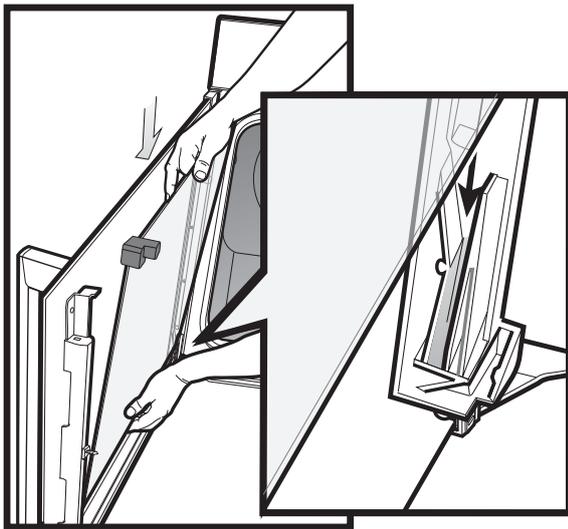
#### CAUTION

Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

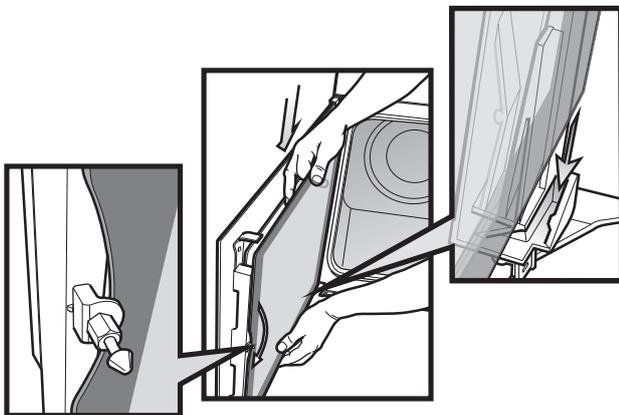
### Re-assembling the side open oven door (on selected models)

Re-assembling the door glass panels

- Ensure the rubber moulding is placed in the correct orientation on one of the upper corner of the smaller clear glass panel.
- Insert the smaller glass panel (when fitted) first from above and at an angle to the profile of the door.



- Repeat for the black bordered glass panel ensuring the painted surface is facing towards the outside of the door.

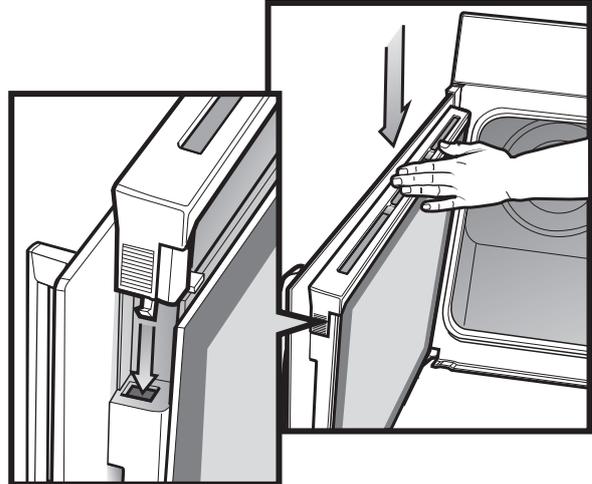


Replacing top door trim

- Take hold of the top door trim at each side and

position it to the inside edge of the glass.

- Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.

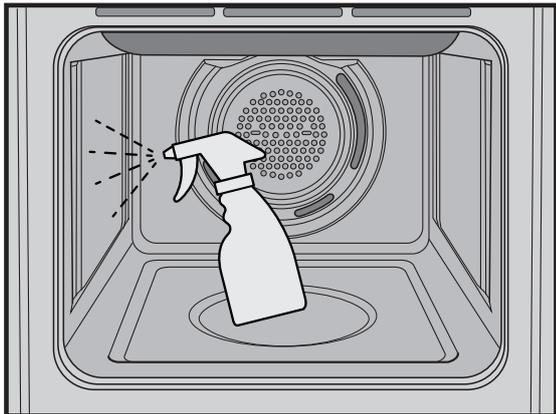


## CARE AND CLEANING (CONTINUED)

This function assists in the removal of food residue from inside the oven. This method is effective in removing light soiling only. It is not effective in removing stubborn baked-on stains. This function can only be used when the oven is cold.

### Procedure for cleaning:

1. Remove all shelves, dishes and side racks.
2. Make a solution of water (85%), white vinegar (10%), and dishwashing detergent (5%) and spray liberally on to the door, side walls and back wall of the oven cavity.
3. Pour 40ml of water into the cavity base well.
4. Select Steam Assist from the Cleaning submenu
5. Wait until the cleaning procedure is finished.
6. Allow to cool to a safe level before wiping the surface with a wet cloth.



### WARNING

- Do not use steam cleaners.
- Do not line the bottom of the oven with foil or cookware.

### Stainless steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.

**Care must be taken when wiping exposed stainless steel edges, they can be sharp!**

A suitable cleaner can be purchased from Electrolux Customer Care Centres.

### CAUTION

The oven door and control panel are decorated with a special stainless steel that resists finger marks and should only be cleaned with warm water and a mild detergent.

DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.

*NOTE: Make sure you follow the polish or brushing lines in the steel.*

### Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.

### WARNING

**The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.**

**Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in shattering of the glass.**

### Oven

- Always keep the appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Always keep oven dish, bake trays and grill dish inserts clean, as any fat deposits may catch fire.
- It is recommended to wrap meats in foil or an oven roasting bag to minimise cleaning.
- Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

### Grill

- Always keep grill dish clean, as any fat deposits may catch fire..

### **Cleaning the cavity well**

The cleaning procedure removes limestone residue from the cavity well after cooking with steam.



#### **WARNING**

**Perform the cleaning procedure after every Steam cooking cycle.**

1. Mix 150ml of tap water with 100ml of white vinegar and put the mix in the cavity well.
2. Let the water+vinegar-mix dissolve the limestone residue at the ambient temperature for 45 minutes.
3. Remove the water+vinegar-mix with a soft cloth and clean the cavity with warm water and a soft cloth.

## TIPS AND TROUBLESHOOTING

### Before the first use, have you to set:

- Language
- Display brightness
- Key tones
- Buzzer volume
- Water hardness
- Time of day

### Start using the oven

#### Quickstart

Turn on the oven and start cooking with the default temperature and time of the function.

- Press and hold: **On/Off**
-  ... - select the preferred function.
- Press **START**

#### Quick OFF

Turn off the oven, any screen or message at any time.

- Press and hold: **On/Off** until the oven turns off.

### Start cooking

1. **On/Off** - press to turn on the oven
2.  ... - select the heating function
3. **°C** - set the temperature.
4. **OK** - Press to confirm.
5. **START** - Press to start cooking.

### Get to know how to cook quickly

Use the automatic programmes to prepare a dish quickly with the default settings:

#### Assisted cooking

1. Press **On/Off**
2. Press **Menu**
3. Select Assisted Cooking
4. Choose the dish.



### IMPORTANT

#### Cooling/ventilation fan

**This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door.**

*NOTE: If the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off by itself once cool.*



### CAUTION

#### Using the oven

- Always cook with the oven door closed.
- Stand clear when opening the drop down oven door. Do not allow it to fall open. Always support the door using the door handle until it is fully open.
- Do not lean on an open oven door, or place heavy items on it. This could damage the appliance. Take care in the region of the hinges.



### IMPORTANT

#### Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam.

This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking steam may be produced and released when the door is opened. This is absolutely normal.

When food is heated it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass it will condense and produce water droplets. To reduce condensation, ensure that the oven is well heated before placing food in the oven cavity.

Oven pre-heating is necessary before any cooking.

It is recommended that condensation is wiped away after each use of the oven.

## **The effects of dishes on cooking results**

Dishes and tins vary in their thickness, heat conductivity, colour etc. which affects the way they transfer heat to the food inside them.

- Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.
- To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- Always place dishes centrally on the shelf to ensure even browning.
- Single level cooking gives best results in conventional modes that do not use the oven fan. If cooking on more than one level, use the fan forced function.
- Do not place trays on the base of the oven. This may damage the enamel.

## SHORTCUTS

Here you can see all the useful shortcuts. You can also find them in the dedicated chapters in the user manual.

### How to set: heating functions



### How to set: cooking with a steam heating function



### How to set: assisted cooking



### How to set: cooking time



### How to delay: start and end of cooking



### How to cancel: set timer



## TROUBLESHOOTING

*NOTE: We may charge for service even in the warranty period if your problem is due to the causes listed below.*

<b>problem</b>	<b>possible cause</b>
Oven or grill not working	<ul style="list-style-type: none"> <li>• Time of day is not set.</li> <li>• Power is not turned on.</li> <li>• Controls are incorrectly set</li> <li>• Oven is in 'Demo' mode, refer to Additional Functionality.</li> <li>• Household fuse has blown or power supply is off. (If the household fuse continues to blow, call the Service Centre).</li> <li>• Child-proof oven lock is activated. 'LOCKED' is displayed when control is touched. (Refer to operating instructions).</li> </ul>
Oven light not working	<ul style="list-style-type: none"> <li>• Light may be turned off at control panel.</li> <li>• Lamp blown or loose socket.</li> <li>• Household fuse has blown. (If the household fuse continues to blow, call the Service Centre).</li> </ul>
Oven not heating enough	<ul style="list-style-type: none"> <li>• Foil trays on bottom of oven.</li> <li>• Timer is in 'AUTO' mode. (Refer to operating instructions).</li> <li>• Household fuse has blown or power supply is off. (If the household fuse continues to blow, call the Service Centre).</li> <li>• Oven not pre-heated - pre-heat oven for 30 minutes.</li> </ul>
There is warm air coming from the top of the oven door	<ul style="list-style-type: none"> <li>• The oven is located under the control panel. When the oven is on, the air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent.</li> </ul>
Clock flashing on display	<ul style="list-style-type: none"> <li>• Reset time of day and any cooking functions you were using.</li> </ul>
Unit smoking when first used	<ul style="list-style-type: none"> <li>• Protective oils being removed.</li> </ul>
Condensation build up	<ul style="list-style-type: none"> <li>• Reduce the amount of water used in cooking. (Sometimes condensation is normal).</li> </ul>
Door cannot be replaced after removal	<ul style="list-style-type: none"> <li>• Stirrup not engaged properly.</li> </ul>
Functions and temperature appear on display but oven does not work	<ul style="list-style-type: none"> <li>• Oven is in 'Demo' mode, refer to Additional Functionality.</li> </ul>
When the door is open the fan stops (underbench only)	<ul style="list-style-type: none"> <li>• This is a function of the power board to help reduce the blast of air when opening the door.</li> </ul>
When a non fan mode is selected the fan starts	<ul style="list-style-type: none"> <li>• Most oven modes have a fast heat up function that uses the fan, fan element and top (boost) elements. Auto fast heat up can be overridden by selecting a temperature of 120°C or less, allowing the function to start, then increasing the temperature to the desired level.</li> </ul>
The light stays on when the door is closed	<ul style="list-style-type: none"> <li>• An oven function has been selected.</li> <li>• The light has been turned on at the control panel.</li> </ul>
The light does not turn *ON* when the door is opened	<ul style="list-style-type: none"> <li>• Oven light may need replacing.</li> </ul>

Shelf or telescopic runner slides out when door is opened	<ul style="list-style-type: none"> <li>Oven cavity is not level, you can perform a check using a level to verify this (refer to installation section). If not level refer to installer.</li> </ul>
Door locked (switching off Pyro function quickly)	<ul style="list-style-type: none"> <li>Go back into Pyro mode and switch off Pyro function after few seconds for the lock to open completely.</li> </ul>
Lime scale residue on base of oven	<ul style="list-style-type: none"> <li>Follow the procedure for cleaning the cavity well. There may be some minor residual marks after cleaning.</li> </ul>
Oven seal loose	<ul style="list-style-type: none"> <li>The oven seal of non pyrolytic models is only attached at each corner. It may seem like a loose fit, but when the oven is closed it will function correctly.</li> </ul>
<b>Steam functions</b>	
Steam and condensation settle on the food and in the cavity of the oven	You left the dish in the oven for too long. Do not leave dishes in the oven for longer than 15-20 minutes after the cooking process ends.
The descaling procedure is interrupted before it finishes.	This could have been caused by a power outage. Repeat the procedure.
The descaling procedure is interrupted before it finishes.	If the function was stopped by the user, repeat the procedure.
There is no water inside the grill / roasting pan after the descaling procedure.	This could be caused by the water drawer not being filled to the maximum level. Check if the descaling agent / water is present in the water drawer body. Repeat the procedure.
There is dirty water on the bottom of the cavity after the descaling cycle.	The grill/roasting pan could have been in the wrong position. Remove the residual water and the descaling agent from the bottom of the oven. Put the grill / roasting pan on the first shelf position.

**This document sets out the terms and conditions of the product warranties for Westinghouse Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.**

**1. In this warranty:**

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'Westinghouse' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

**2. Application:** This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

**3. Warranty Period:** Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.

**4. Repair or replace warranty:** During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

**5. Travel and transportation costs:** Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

**6. Proof of purchase** is required before you can make a claim under this warranty.

**7. Exclusions:** You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;
- (c) cosmetic damage which does not affect the operation of the Appliance;

- (d) damage to the Appliance caused by:
  - (i) negligence or accident;
  - (ii) misuse or abuse, including failure to properly maintain or service;
  - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
  - (iv) normal wear and tear;
  - (v) power surges, electrical storm damage or incorrect power supply;
  - (vi) incomplete or improper installation;
  - (vii) incorrect, improper or inappropriate operation;
  - (viii) insect or vermin infestation;
  - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced

**8. How to claim under this warranty:** To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

**9. Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

**10. New Zealand:** For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

**11. Confidentiality:** You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

**Important Notice**

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

<b>AUSTRALIA</b>	<b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in Australia <b>PLEASE CALL 13 13 49</b> <small>For the cost of a local call</small>	<b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in Australia <b>PLEASE CALL 13 13 50</b> <small>For the cost of a local call</small>
<b>NEW ZEALAND</b>	<b>FOR SERVICE</b> or to find the address of your nearest authorised service centre in New Zealand <b>PLEASE CALL 0800 10 66 10</b>	<b>FOR SPARE PARTS</b> or to find the address of your nearest spare parts centre in New Zealand <b>PLEASE CALL 0800 10 66 20</b>

**For more information on all Westinghouse appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:**

**AUSTRALIA**

phone: 13 13 49

email: [customercare@electrolux.com.au](mailto:customercare@electrolux.com.au)

web: [westinghouse.com.au](http://westinghouse.com.au)

**NEW ZEALAND**

phone: 0800 10 66 10

email: [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)

web: [westinghouse.co.nz](http://westinghouse.co.nz)

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